

Claims

1. A method for the selective separation of volatile flavorings from monophasic, (semi)liquid starting materials having a fat content and/or oil content $\leq 20\%$ by weight, characterized in that it is carried out using compressed C_2 - C_4 -hydrocarbons.
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2. The method as claimed in claim 1, characterized in that it is carried out at temperatures of $\leq 70^\circ C$ and at pressures of < 50 MPa.
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3. The method as claimed in claim 2, characterized in that the temperature is set at 20 to $35^\circ C$ and the pressure at 0.5 to 10 MPa.
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4. The method as claimed in one of claims 1 to 3, characterized in that compressed ethane, propane, butane or mixtures thereof are used.
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5. The method as claimed in one of claims 1 to 4, characterized in that entrainers such as dimethyl ether or alcohols are added to the compressed hydrocarbon, preferably in amounts of 0.5 to 50% by weight.
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6. The method as claimed in one of claims 1 to 5, characterized in that it is carried out continuously.
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7. The method as claimed in one of claims 1 to 6, characterized in that starting materials having a liquid content $\geq 10\%$ by weight, and in particular pastes, purees, sludges, pressing residues and filtration residues, and also aqueous and/or alcoholic liquids are used.
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8. The method as claimed in claim 7, characterized in that juices and waters produced in fruit and

vegetable processing, such as luttar waters and condenser waters, alcoholic drinks and spirits, such as wine, beer and champagne and also brandies are used.

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9. The method as claimed in one of claims 1 to 8, characterized in that natural, nature-identical and/or synthetic flavorings are obtained.

10 10. The method as claimed in one of claims 1 to 9, characterized in that the flavorings are obtained in liquid or pasty form, or as powder.

11. The method as claimed in one of claims 1 to 10, characterized in that the flavorings are finally dissolved, preferably in alcohol.

12. The method as claimed in one of claims 1 to 11, characterized in that the starting material is obtained in deaerated and/or deodorized state.

13. The method as claimed in one of claims 1 to 12, characterized in that it is carried out in a separation column, preferably by the counter-current principle, or in another pressure vessel.

14. The method as claimed in claim 13, characterized in that the separation column is coupled to a separator, and the extracted flavorings are preferably separated by pressure reduction and/or temperature elevation.

15. The method as claimed in one of claims 13 or 14, characterized in that the hydrocarbons are recirculated.